

Farmer's Potatoes

Makes: 6 or 50 servings

6 Servings

50 Servings

Ingredients	Weight	Measure	Weight	Measure
Potato Pearls Mashed	4 oz	1 cup	35 oz	8.75 cup
Potato product				
Hot water (170-190 degrees F)	15 oz		120 oz	3 qt 3 cups
Fresh Kale, washed and trimmed	8 oz		3 lb 12 oz	
Garlic granules		.5 tbsp		1 1/2 Tbsp
Mrs. Dash, salt free seasoning		1 tsp		2 Tbsp
Onions, chopped and frozen	1/2 oz	2 tsp		6 oz
Cheddar cheese, shredded		1 Tbsp		5 oz

Directions

1. Wash, trim, and chop fresh kale. Add kale, onions, Mrs. Dash, and garlic granules to steam table pan. Steam for 20-30 minutes or until tender.
2. Rough chop cooked kale but do not drain. Spray 4" steam table pan with cooking spray.
3. Quickly pour 1.5 gallons of hot water over 2 (28 oz) pouches of potato pearls. Whip by hand or with hand held mixer until there are no lumps.
4. Fold in 14 cups of cooked kale per pan. Promptly stir to incorporate kale and ensure even distribution.
5. Sprinkle top with 1 cup of cheese per pan.
6. Place in pass through until service. CCP: Hold for hot service at 135 degrees F or higher.
7. Portion with No. 8 scoop (1/2 cup).



Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	NA	
Total Fat	NA	
Protein	NA	
Carbohydrates	NA	
Dietary Fiber	NA	
Saturated Fat	NA	
Sodium	436 mg	